



Charlton Hunt Restaurant

Tuesday 1st August

Starters

Carpaccio of beef
Kalamata olives, horseradish mascarpone, rocket and aged Parmesan

Seared scallops
peas, Jerusalem artichoke purée, verjus and pancetta

Grilled asparagus
crushed duck egg mayonnaise, shaved Parmesan and truffle vinaigrette

Confit chicken and ham hock terrine
piccalilli gel and toasted sourdough wafers

Main Courses

Beef striploin
duck fat potato fondant, pickled mushrooms and watercress salsa verde

Pavé of cod
English pea purée, new potatoes and tartar sauce dressing

Roast carrot with salt-baked baby beetroot
courgette ribbons, spinach gel, goats' cheese and pecan crumb

Herb crusted rack of lamb
dauphinoise potatoes, fine beans, shallot petals, confit cherry tomatoes and red wine jus



Puddings

Coffee cheesecake
hazelnut feuilletine

Strawberry and white chocolate verrine
sablé breton and basil

Lemon meringue tart
soused raspberries

Caramelised pear tatin
vanilla ice cream

Cheese Course

Goodwood Estate and local cheeses
fruits, homemade chutney and crackers